

Position: Cook

Reports to: Executive Chef

Summary of Position:

Provide efficient, attentive, and timely service of preparing dishes to guests to provide an exceptional experience for all our guests. Each cook's primary objective is to show our guests dishes and plates worthy to eat so that they will want to return again and again.

Duties & Responsibilities:

- Assumes 100% responsibility for dishes they prepared.
- Performs prep work assigned by the executive chef.
- Prepares the food from the tickets that are rung in by the front of house staff.
- Prepare and serve dishes to the restaurant's standards.
- Keep and maintain the kitchen work area clean and sanitary.
- Keep work area clean and orderly.
- Prepare tickets in an efficient manner.
- Report all equipment problems and bar maintenance issues to Manager.
- Assist the restocking and replenishment kitchen inventory and supplies.
- Attends all scheduled employee meetings and brings suggestions for improvement.

Qualifications:

- Be 18 years of age or older.
- Must possess a positive attitude and work well with other team members
- Be able to communicate well with diverse peoples.
- Must be able to work unsupervised
- Must be available to work from any time between 9am to closing (11-midnight).
- Be able to work in a standing position for long periods of time.
- Be able to safely lift and easily maneuver trays of food frequently weighing up to 20 to 25 pounds
- Be willing to follow direction and ask questions for clarification if needed.
- Be able to work in a fast-paced restaurant environment